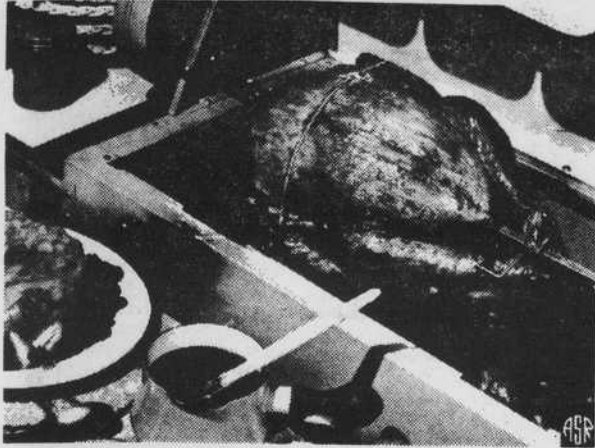


# Recipe Corner

## Summertime Turkey Tempter

By Martha Logan



Cookouts are a part of summer living and a turkey spinning on the spit or roasting in a covered grill is a great tempter.

If you have a rotisserie attachment for your grill, follow the manufacturer's directions to buy the right size Butterball Swift's Premium Turkey so it will fit on the spit. Thaw the turkey in the refrigerator. Untuck the legs and remove the neck from the body cavity and the giblets from the neck cavity. Rinse the bird thoroughly and retuck the legs. Do not stuff the bird. Insert the spit and clamp securely. Tie the wings to the body. Place on the grill and make certain the turkey is well balanced and turns freely and smoothly.

Begin to check for doneness after 2-1/2 hours using the same tests you use when roasting indoors. For a little added zest, brush the turkey with barbecue sauce.

### Barbecue Sauce

Yield: About 1 cup

- |                                   |                           |
|-----------------------------------|---------------------------|
| 1 small onion, chopped            | 1/2 teaspoon chili powder |
| 1 tablespoon vinegar              | 1/2 cup water             |
| 1 tablespoon Worcestershire sauce | 1/2 cup catsup            |
|                                   | 1/2 teaspoon salt         |

Mix all ingredients in a heavy skillet. Cover and cook slowly about 15 minutes. Use during last half hour of barbecuing.

## An Impromptu Barbecue



Suddenly it's warm, and the outdoor air beckons. Nothing could bring more pleasure than enjoying an impromptu dinner in your own backyard. And it's so quick and easy to do, too. Just heat the coals, and take the Tupperware Hot Dog Keeper from the refrigerator filled with your family's favorite weiners to be grilled. Mexicali Bean Salad is made with foods that can be tossed together in a jiffy. The beans gain a refreshing sweetness from the colorful orange sections. Store the salad in a plastic food storage container to blend the flavors in the refrigerator. Add some pickled vegetables and hot dog rolls, and voila! Instant picnic.

### Mexicali Bean Salad

- |  |                                      |
|--|--------------------------------------|
| 1 can (15 1/2 ounces) red kidney beans, drained  | 1/4 cup sliced, pitted, black olives |
| 1 cup canned chick peas, drained                 | 1/4 cup oil                          |
| 1 can (8 ounces) green beans, drained            | 2 tablespoons red wine vinegar       |
| 2 oranges, peeled and sectioned (1 cup sections) | 1 teaspoon salt                      |
|  | 3/4 teaspoon dried leaf oregano      |

In a 1-quart bowl combine kidney beans, chick peas, green beans, orange sections and sliced olives. In a small container with tight fitting seal, combine oil, vinegar, salt and oregano; shake to blend well. Pour over salad. Cover. Refrigerate 2 to 4 hours. Yield: 4 servings.

## ELEGANT SNOW CRAB SAUCED PATTY SHELLS



If you've ever had unexpected company drop by, or tried to prepare a meal when time is short, you know how convenient it is to be able to pull your main dish from the freezer or cupboard. These Crab Sauced Patty Shells, made with convenient Alaska Snow crab, may be the answer for that special but quick entree.

The marvelous crab sauce combines delicate and flavorful Alaska Snow crab with celery, half and half, lemon and a hint of sherry. Simply heat until thick, then spoon over warm patty shells.

Alaska Snow crab is marketed in several convenient ways to suit your every need from appetizers to main dishes to soups and sandwiches. It can be found both canned and frozen and is also available as claws and clusters. In all ways, it is fully cooked and ready for you to use.

### SNOW CRAB SAUCED PATTY SHELLS

- 2 packages or cans (6 to 8 oz. each) Alaska Snow crab, frozen or canned
- 1/2 cup minced celery
- 1 tablespoon chopped green onions
- 3 tablespoons butter or margarine
- 3 tablespoons flour
- 1/2 teaspoon salt
- 1/4 teaspoon ground red pepper
- 1 teaspoon each, grated lemon peel and juice
- 1-1/2 cups half and half
- 1/4 cup sherry
- 6 prepared patty shells
- Parsley

Thaw crab if frozen; drain and slice, reserving liquid. Sauté celery and green onions in butter or margarine. Blend in flour, salt, pepper, lemon peel and juice. Gradually add half and half and reserved crab liquid, cooking and stirring until thickened. Blend in sherry and crab. Meanwhile, heat patty shells. Spoon hot crab sauce over patty shells and garnish with parsley, if desired. Makes 6 servings.

## EASY COFFEE CAKE FOR BRUNCH



This elegant coffee cake can be prepared in minutes and uses ingredients easy to keep on hand. Serve it for brunch or with coffee to unexpected guests. The crunchy topping highlights the "treasure" hidden in each rich, flaky biscuit.

### TREASURE-FILLED COFFEE RING

- 3/4 cup sugar
- 1 tablespoon orange peel
- 1/4 cup chopped pecans
- 2 (3-oz.) pkg. cream cheese, softened
- 2 (10-oz.) cans Hungry Jack refrigerated big flaky biscuits
- 1/2 cup margarine or butter, melted

Heat oven to 350°F. Use shortening, grease 12-cup fluted tube pan (nonstick fluted pan, too.) Combine sugar, orange peel and pecans; set aside. Cut each package cream cheese in half lengthwise, then crosswise into 10 equal pieces. Separate each can of dough into 10 biscuits. Separate each biscuit into 2 layers. Place 1 piece cream cheese between layers; seal edges. Dip each filled biscuit in melted margarine, then in sugar mixture. Stand biscuits on edge, slightly overlapping, around prepared pan. Sprinkle with any remaining sugar mixture; drizzle with any remaining margarine.

Bake at 350°F. for 30 to 35 minutes or until golden brown. Cool in pan one minute; turn onto serving plate. Cool slightly. 10 servings.

## Do Your Own Thing

### APPLESAUCE PUDDING CAKE

If your family is fussy about some ingredients, nuts and spices for instance, here's a recipe that lets you do your own thing. Instead of starting from scratch, it starts with one of the new pudding cake mixes so it's called Applesauce Pudding Cake. Directions on the package advise adding eggs, water and oil to the mix. When applesauce is used you don't have to add water or oil as the sauce furnishes liquid as well as flavor.

The recipe below makes a plain applesauce cake—no spices, no nuts, no raisins. But if you want to add what your family favors, note suggested amounts in the variations at the end of the recipe. The recipe calls for a 15 oz. jar of applesauce. Either smooth or chunky styles may be used.

### APPLESAUCE PUDDING CAKE

- 1 package (18-1/2 oz.) Pudding Cake Mix
- 1-2/3 cups applesauce (15 oz. jar)
- 3 eggs

Heat oven to 350°F. Grease and flour a 12-cup bundt or 10-inch tube pan. In a large bowl, blend apple-



sauce, cakemix and eggs until moistened. Beat 2 minutes at high speed. Transfer the batter to a prepared pan. Bake at 350°F. for 35 to 40 minutes, or until a pick inserted in center comes out clean. Cool upright in pan about 20 minutes, then turn onto serving plate and cool completely. You may dust with powdered sugar or frost. 16 servings.

### Variations:

- 1/2 cup raisins
- 1/2 cup chopped walnuts
- 1 teaspoon ground cinnamon
- 1/2 teaspoon nutmeg
- 1/4 teaspoon cloves

## CORN facts & fancies

A valuable—but vulnerable crop, corn is attacked by more than 350 insects. Fortunately, properly used soil insecticides help maintain the health of the crop. By carefully following instructions and cautions on use and storage, one can increase an insecticide's effectiveness and decrease the danger of contamination of food or feed products.



An effective insecticide has recently received a broader label to include most of the major soil pests that infest the nation's corn fields. Cyanamid's COUNTER® 15-G is now labeled as a nematocide as well as a soil insecticide. It will control nematodes, seedcorn maggots, wireworms, symphylans, Southern corn billbugs, as well as corn rootworms—all at the same low rate.

The corn plant presents an enigma. Incapable of propagating itself as a wild plant or as a recent descendant of a wild plant, corn was cultivated by the Indians long before Columbus's voyage. Yet botanists still have been unable to find its wild ancestors.

